

The Creative Homemaking Guide to

Salad Dressings



by Rachel Paxton

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Creamy Garlic & Dill Dressing *

1 c. milk
1 c. fresh parsley, chopped
3 cloves garlic, minced
1 c. mayonnaise
1 tbsp. dried dill weed
Salt and pepper

Blend milk, parsley, and garlic in a blender until smooth. Pour milk mixture into a bowl and add mayonnaise, dill weed, salt, and pepper. Whisk until blended.

Buttermilk Dressing

1/2 c. mayonnaise
1/2 c. buttermilk
2 cloves garlic, minced
1 tbsp. fresh chives, chopped
1/4 c. fresh parsley, chopped
2 tbsp. fresh dill, chopped finely
Salt and pepper

Romano-Dill Dressing

1 c. mayonnaise
2/3 c. milk
1/4 c. romano cheese, grated
3 cloves garlic, minced
1 tbsp. dried dill weed
Salt and pepper

* All ingredients should just be stirred together unless otherwise noted.

Creamy Italian Dressing

1/2 c. mayonnaise
1 tbsp. milk
1 tbsp. red wine vinegar
1/16 tsp. garlic powder
1/2 tsp. fresh oregano, chopped
1/2 tsp. fresh basil, chopped
Salt and pepper

Creamy Pesto Dressing

1/2 c. fresh basil leaves, chopped
1/2 c. mayonnaise
1/4 c. sour cream
2 tbsp. pine nuts
2 tbsp. milk
2 tbsp. white wine vinegar
Salt and pepper
2 cloves garlic, minced

Place all ingredients in a blender and puree until smooth.

Fresh Basil Dressing

1 3/4 c. olive oil
1 handful fresh basil leaves, chopped
Juice of 1 lemon
Salt and pepper

Blend all ingredients in a blender until smooth.

Garlic Dressing

1 egg
Salt and pepper
1 tbsp. red wine vinegar
5 cloves garlic, minced
1 c. olive oil
1/4 c. red wine vinegar
1/2 c. fresh green herbs (chives, parsley, basil, dill)

In a medium-sized bowl, whisk together the egg, salt, 1 tbsp. vinegar, and garlic. Whisk in 1/2 c. of the olive oil, pouring slowly. After dressing thickens, add the rest of the vinegar and oil, alternating a little of each at a time. Whisk in the herbs and pepper.

Oriental Dressing

1/4 c. vegetable oil
1 tbsp. oriental sesame oil
1 tbsp. rice vinegar
1 tbsp. soy sauce
1/2 tsp. ground ginger
1/2 tsp. sugar

Combine oils. Add remaining ingredients and mix well.

Sour Cream Dressing

1/2 c. sour cream
1 tsp. dill weed
1 tbsp. cider vinegar
1 tsp. sugar
Salt and pepper

Tarragon Dressing

3/4 c. olive oil
Juice of 1 lemon
1 tbsp. red wine vinegar
1 tbsp. mustard
2 cloves garlic, minced
1/2 tsp. fresh tarragon, finely chopped
Salt and pepper

Balsamic Vinaigrette

1/2 c. olive oil
1 tsp. sugar
1/2 c. balsamic vinegar
1 garlic clove, minced
Salt and pepper

Bleu Cheese Dressing

2 c. sour cream
1 c. bleu cheese, crumbled
Salt and pepper
Juice of 1/2 lemon
1/4 c. fresh chives, chopped

Ranch Dressing

2 tsp. onion, minced
1/8 tsp. garlic powder
1 tbsp. dried parsley
1 c. mayonnaise
1 c. buttermilk

In a medium-sized bowl, mix together mayonnaise and buttermilk. Stir in remaining ingredients.

Vinegar & Oil Salad Dressing

1/2 c. olive oil
Red wine vinegar
Salt and pepper

Place olive oil in a small bowl. Add vinegar until desired taste is achieved. Add salt and pepper.

Lemon Vinaigrette

2 1/2 tsp. lemon juice
1/2 tsp. lemon peel, grated
1 tsp. sherry vinegar
1 garlic clove, minced
3 tbsp. olive oil
Salt

In a small bowl, mix together lemon juice, lemon peel, vinegar, salt, and garlic. Whisk in olive oil.

Lemon-Dill Dressing

1 c. sour cream
2 tbsp. fresh lemon juice
2 tsp. sugar
1/2 tsp. fresh dill
Salt and pepper

Mustard Vinaigrette

1/4 tsp. fresh tarragon, chopped
1 1/2 tbsp. sherry vinegar
1 1/2 tsp. Dijon mustard
2 tbsp. sour cream
6 tbsp. olive oil
Salt

In a small bowl, mix together vinegar, salt, mustard, tarragon, and sour cream. Whisk in olive oil.

Celery Buttermilk Dressing

2 c. celery, thinly sliced
3/4 c. buttermilk
1/4 c. mayonnaise
1 tsp. fresh oregano, chopped
Pepper
1 clove garlic, minced

Process all ingredients in a blender until smooth. If desired, dressing can be pressed through a strainer to remove the remaining celery pieces.

Lemon-Garlic Dressing

1/3 c. olive oil
2 tbsp. lemon juice
1 clove garlic, minced
1 tsp. Worcestershire sauce
1/4 tsp. dry mustard

Cucumber Dressing

3 medium cucumbers
2 small onions
1/4 c. sugar
1/4 c. lemon juice
1/4 tsp. garlic powder
2 tbsp. worcestershire sauce
1 quart mayonnaise

Process cucumbers and onions in a food processor. Stir in sugar lemon juice, garlic powder, and worcestershire sauce. In a medium-sized bowl, combine cucumber mixture and mayonnaise.

Yogurt & Bleu Cheese Dressing

1/2 c. plain yogurt
2 tbsp. olive oil
Juice of 1 lemon
1 clove garlic, minced
1 to 2 ounces bleu cheese, crumbled

Mix all ingredients in a blender.

Roquefort Vinaigrette

2 to 3 ounces roquefort cheese
6 tbsp. olive oil
2 tbsp. sour cream
4 tsp. sherry vinegar
Salt

Combine cheese, sour cream, and vinegar in a blender. Stir in olive oil and add salt.

Roquefort Dressing

8 ounces roquefort cheese
1 13-ounce can evaporated milk
1 quart mayonnaise
2 garlic cloves, minced

Combine roquefort cheese and milk in a saucepan. Cook, stirring, over low heat until cheese melts. Add mayonnaise and garlic. Cover and refrigerate to blend flavors.

Caesar Dressing

3 tbsp. sour cream
1 egg, slightly beaten
1 tsp. garlic salt
Pepper
3 tbsp. olive oil
2 tsp. white wine vinegar

Parsley-Lime Dressing

1/4 c. olive oil
1/2 c. lime juice
1 tbsp. fresh parsley, chopped
1/4 tsp. fresh oregano, chopped
Salt and pepper

Oregano Vinaigrette

1 tbsp. red wine vinegar
2 tsp. lemon juice
1 clove garlic, minced
1/2 tsp. fresh oregano, chopped
Salt and pepper
1/4 c. olive oil

French Dressing

1 c. sugar
1/2 c. red wine vinegar
1 c. olive oil
1 tsp. garlic salt
1/2 tsp. paprika
Pepper
2 tsp. onion, minced
1 (18-oz.) bottle catsup

Combine all ingredients in a blender.

Blue Cheese Vinaigrette

1/4 c. olive oil
1/4 c. red wine vinegar
1 clove garlic, minced
2 ounces blue cheese

In a small bowl, mix together olive oil, vinegar, and garlic. Crumble bleu cheese into the bowl and mix well.

Mustard Dressing

1/4 c. vegetable oil
1 tbsp. red-wine vinegar
1 tbsp. dijon mustard
1 tbsp. fresh chives, chopped
Salt and pepper